



Welcome to Pinchos Grill and Bar!

This menu is specially created with the many flavors and seasonings from different countries around the world, however the accent lies primarily in the Orient, where an emulsion of herbs and spices are used not only as seasonings and aromas, but also as emulsifiers for the different meats. We are certain that you will enjoy the specially created and selected specialties on this menu.

Salads & Appetizers

Pinchos Salsa Salad (house specialty) <i>A cold refreshing salad containing red beans, black beans, corn, mushrooms, pineapple chunks, onions, green peppers, tomatoes and an Aged Balsamic Vinaigrette dressing</i>	\$6.00
Sesame Cucumber Salad <i>Thinly sliced cucumbers with an Asian Sauce and Sesame Seeds</i>	\$6.00
Shrimp Ceviche <i>Chunks of shrimps marinated in lemon juice</i>	\$10.00
Mild Spicy Fish Cakes <i>Pineapple Curry Mayonnaise</i>	\$8.00
Tuna Tataki <i>2 spoons, 4 exquisite bites, accompanied with Wasabi, Pickled Ginger and Soy Sauce.</i>	\$10.00
Mango Margarita Shrimps <i>Fruity Mexican Tequila, Mango and Cilantro Sauce</i>	\$10.00
Indonesian Chicken Satay <i>Indonesian Spicy Peanut Sauce</i>	\$8.00
Grilled Black Angus Tenderloin Skewer <i>Dark Rum Infused Blue Cheese Sauce</i>	\$11.00
Pork Tenderloin Skewer <i>Kahlua 'n Cream Sauce</i>	\$8.00
Argentinean Chorizo <i>Salsa Verde</i>	\$8.00
Two Black Angus Mini Slider Burgers (The Kiddie Burger) <i>Mac 'n Cheese Salad and a bag of Potato Chips With Cheese \$9.00</i>	\$8.00

The Meat Market

Indonesian Chicken Satay <i>A skewer of tender chunks of boneless chicken served with an Indonesian Spicy Peanut Sauce</i>	\$19.00
Boursin and Apple Stuffed Pork Tenderloin <i>Served with a Kahlua 'n Cream sauce</i>	\$24.00
Honey Bourbon BBQ Mixed Skewer <i>This dish includes Chorizo, Tenderloin, Porkloin, Chicken and Shrimp</i>	\$26.00
8 oz Black Angus Fillet Mignon <i>Dark Rum Infused Blue Cheese Sauce. Add 3 Jumbo Shrimps \$8.00 • Add a Lobster Tail \$20.00</i>	\$29.00
10 oz NY Striploin <i>Add 3 Jumbo Shrimps \$8.00 • Add a Lobster Tail \$20.00</i>	\$25.00
14 oz T-Bone Steak <i>Add 3 Jumbo Shrimps \$8.00 • Add a Lobster Tail \$20.00</i>	\$35.00

The Seafood Market

Mango Margarita Shrimps <i>Served with a zesty yet fruit Mexican Tequila, Mango and Cilantro Sauce</i>	\$25.00
Caribbean Lobster Tails <i>Two flavorful lobster tails served with a Cool Pineapple-Curry Mayonnaise</i>	\$44.00
Espetada de Mariscos (Seafood Brochette) <i>Tender chunks of assorted fresh fish and Shrimps on a skewer. Served with an Asian Soy & Mirin Sauce</i>	\$25.00
Grilled Aruban Mahi Mahi Fillet <i>A delicate and distinctive flavor of fish. Served with Garlic Herb Butter</i>	\$22.00
Grilled Salmon with a Japanese Plum Wine Sauce and Orange Glaze <i>This tangy sweet sauce is profoundly distinguished by a medium hot Papaya pepper relish</i>	\$23.00
Pan-Seared Caribbean Grouper <i>A very tender white fillet served with an Apricot & Ginger dipping sauce</i>	\$24.00

Menu and Prices Subject to Change